D7/541 XR

CANADIAN
PATENT # 952449
ISSUED AUG. 6, 1974

952449
3-1

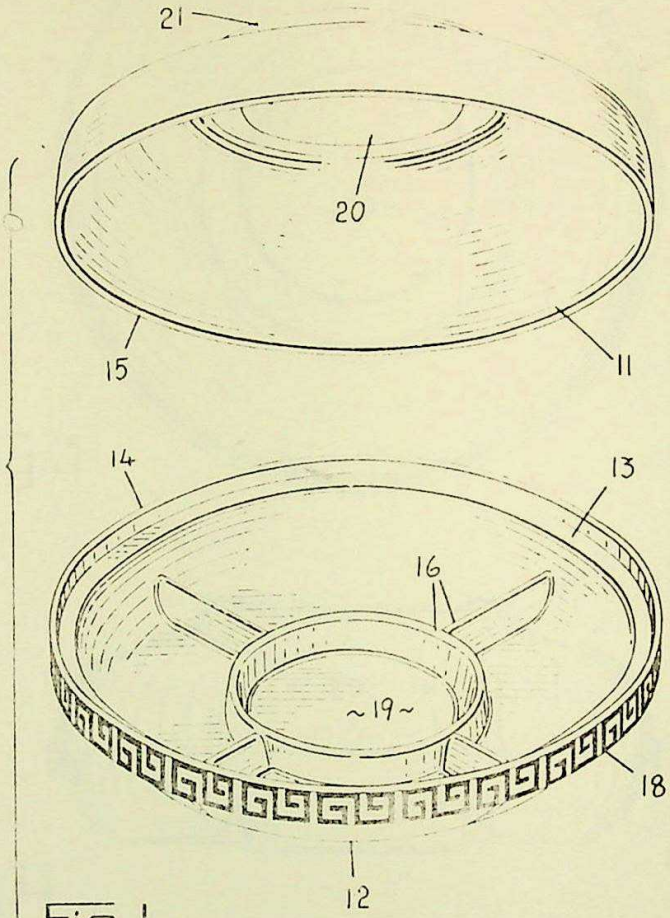
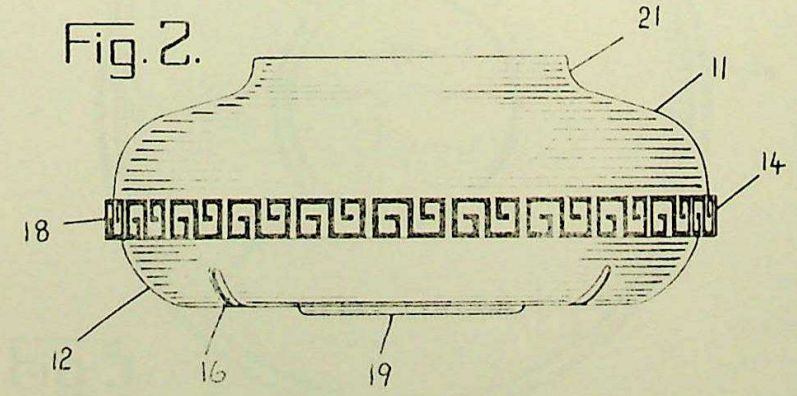


Fig. 1.

Fig. 2.



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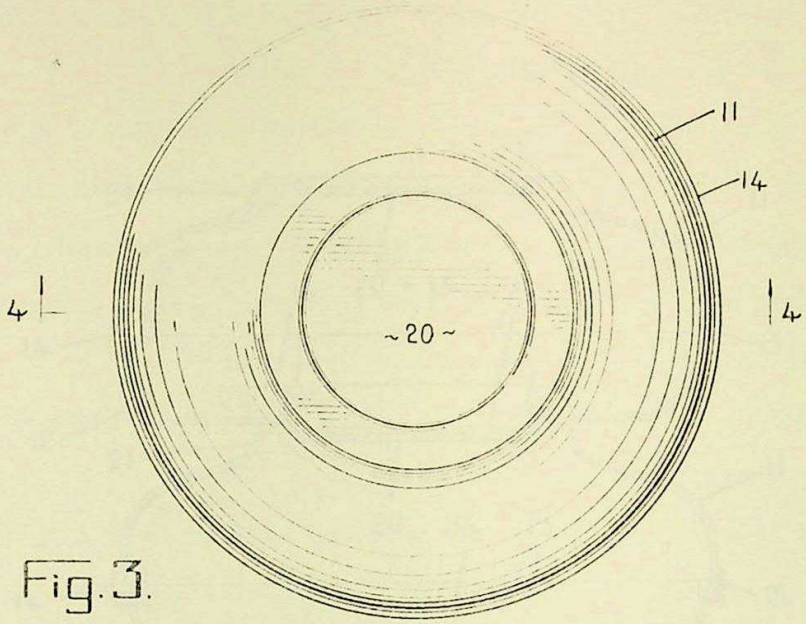

Fig. 3.

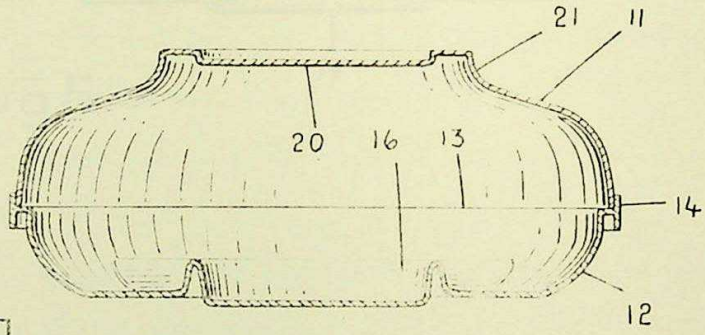

Fig. 4.

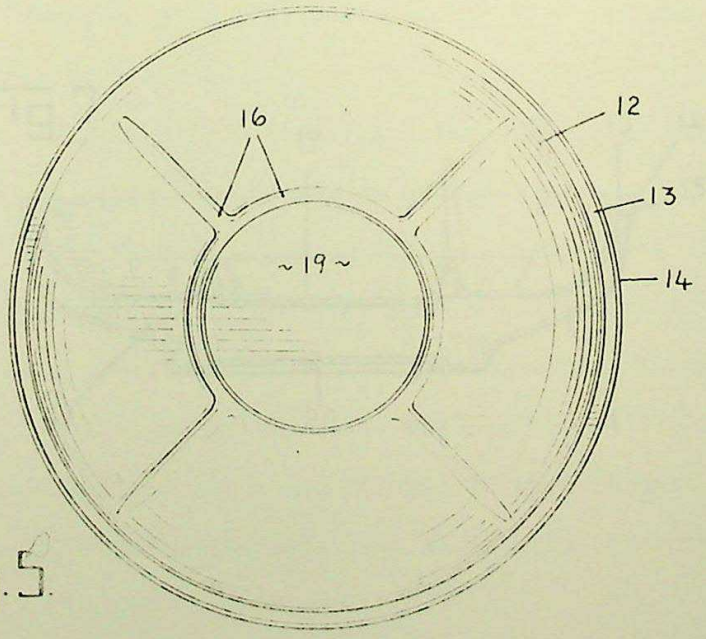

Fig. 5.

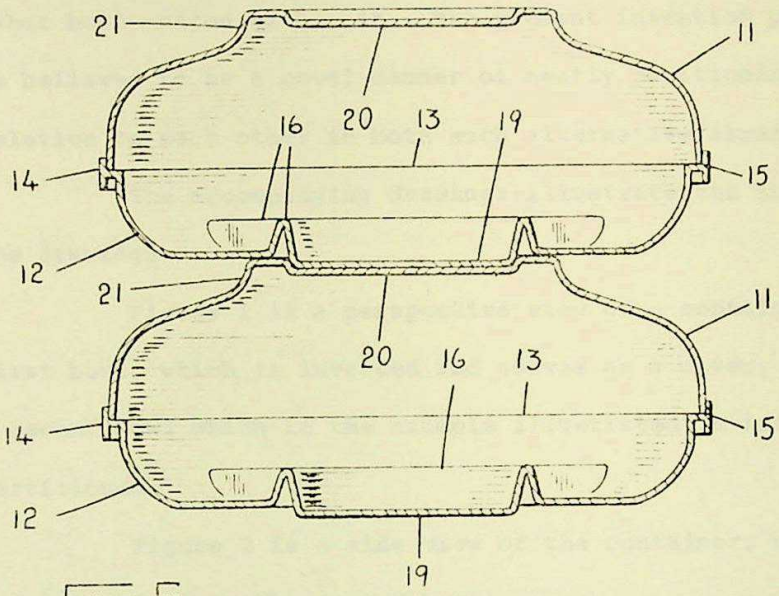
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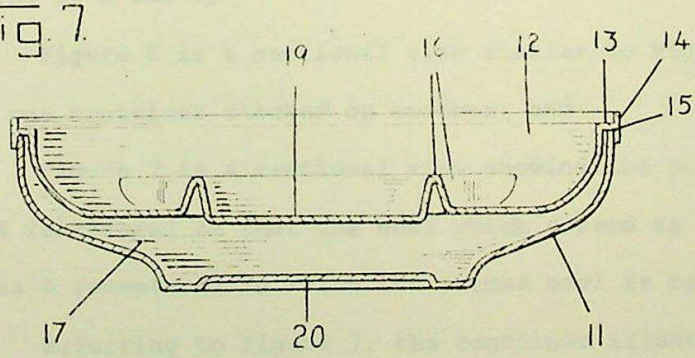
Fig. 6.

Fig. 7.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This invention relates to a container, and more particularly to an all plastic container for serving food.

It is known to provide a bowl which can serve alternatively as a cover for another bowl, or as a receptacle to receive the other bowl nested within it. The present invention provides what is believed to be a novel manner of neatly positioning the bowls relative to each other in both such alternative arrangements.

The accompanying drawings illustrate the invention. In the drawings:

Figure 1 is a perspective view of a container having a first bowl, which is inverted and serves as a cover, raised above a second bowl which in the example illustrated is internally partitioned;

Figure 2 is a side view of the container, showing the cover in place on the second bowl;

Figure 3 is a top view of the container arranged as in Figure 2;

Figure 4 is a sectional view along the plane indicated by the line 4-4 in Figure 3;

Figure 5 is a bottom view of the container arranged as in Figures 2, 3 and 4;

Figure 6 is a sectional view similar to Figure 4 and showing one container stacked on another; and

Figure 7 is a sectional view showing the container of Figure 4 rearranged so that the bowl which served as a cover now serves as a receptacle in which the second bowl is nested.

Referring to Figure 7, the container illustrated consists of a first bowl 11 and a second bowl 12 that is shallower than the first bowl. The second bowl has, at its rim, an outwardly turned

peripheral ledge 13 which terminates at a wall 14 that extends both upwardly and downwardly from the ledge 13. The rim 15 of the first bowl 11 fits within the wall 14 so that the second bowl 12 nests in the first and is supported on the rim 15 by the ledge 13. In the arrangement of Figure 7, the bowl 12 might contain hot foods, different foods being separated by partitions 16 within the bowl 12. The space 17 between the bowls can serve as an insulator so that the container can be placed on one's lap without discomfort. Alternatively, the space 17 could contain hot water to keep the food in bowl 12 warm.

In the alternative arrangement shown in the other Figures of the drawings, the first bowl 11 is inverted so that its rim 15 can rest, within the wall 14, on the ledge 13 of bowl 12. The bowl 11 can thus serve as a cover for the bowl 12. In both arrangements, the wall 14 serves to locate the first bowl relative to the second and, being outwardly of the rim 15, conceals the junction between the bowls to give the container an attractive, unitary appearance in both arrangements. In neither arrangement is it necessary to deform the wall 14 to put the bowls together. As shown in Figures 1 and 2 an ornamental design 18 may be applied to the outer surface of the wall 14.

The configurations of the bowls are preferably arranged to enable each bowl to be moulded in a single unitary piece or element from, for example, polystyrene. Thus, the partitions 16 are moulded integrally with the remainder of the bowl 12. The central portion 19 of the base of the bowl 12 preferably protrudes downwardly a short distance. This protruding central portion is flat at the bottom, so that the bowl is stable when resting upon it, but as shown in Figure 6 it can also mate with a corresponding

recess 20 in the base of the bowl 11 so that containers filled with food or the like can be stacked and carried about. To facilitate lifting the bowl 11 when it serves as a cover, the bowl has a central circular protuberance 21 at its base around the recess 20 and by which the cover can be grasped, although of course the bowls need not be of the circular shapes illustrated.

THE EMBODIMENTS OF THE INVENTION IN WHICH AN EXCLUSIVE PROPERTY OR PRIVILEGE IS CLAIMED ARE DEFINED AS FOLLOWS:

1. A container comprising a first bowl having a rim, a second bowl shallower than the first, the second bowl being nestable in the first in one arrangement of the container, the second bowl having at its periphery a ledge by which the second bowl is supported on the rim of the first when nested therein and on which the rim of the first bowl can rest when the first bowl is inverted in another arrangement of the container, and a wall extending both upwardly and downwardly from the ledge and outwardly of said rim in either arrangement for locating said rim within the wall in both arrangements of the container without having to deform the wall, the first bowl consisting of a unitary moulded plastic element and the second bowl including the ledge and wall consisting of a unitary moulded plastic element.

2. A container as claimed in claim 1, wherein the first bowl has a central protuberance at its base whereby it can be grasped when in the inverted position.

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CANADA
GROUP 241
CLASS 229
RECORDED

(11) (A) No. 952449

(45) ISSUED Aug. 6, 1974

(52) CLASS 190-34
C.R. CL. 217-121

(19) (CA) CANADIAN PATENT

(54) CONTAINER

(70) Wong, George C., Port Credit, Ontario, Canada

(21) APPLICATION No. 075,540
(22) FILED Feb. 23, 1970

(30) PRIORITY DATE

No. OF CLAIMS 2

DISTRIBUTED BY THE PATENT OFFICE, OTTAWA
CCA-274 (2-74)

~~220-23.86~~ BRITISH # 511,634
D7/18 542

8-22-39

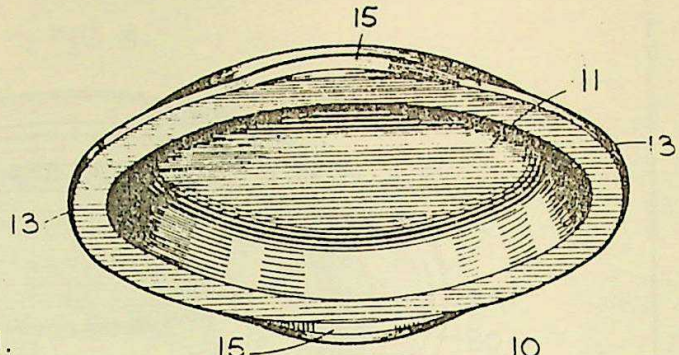


FIG. 1.

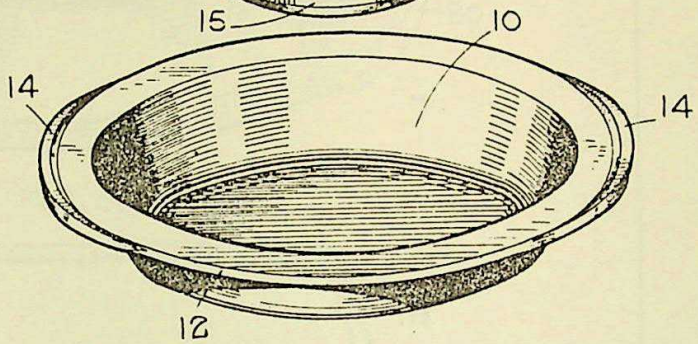


FIG. 2.

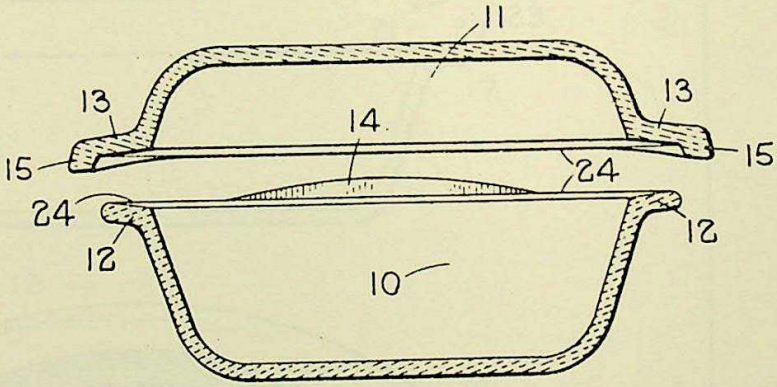
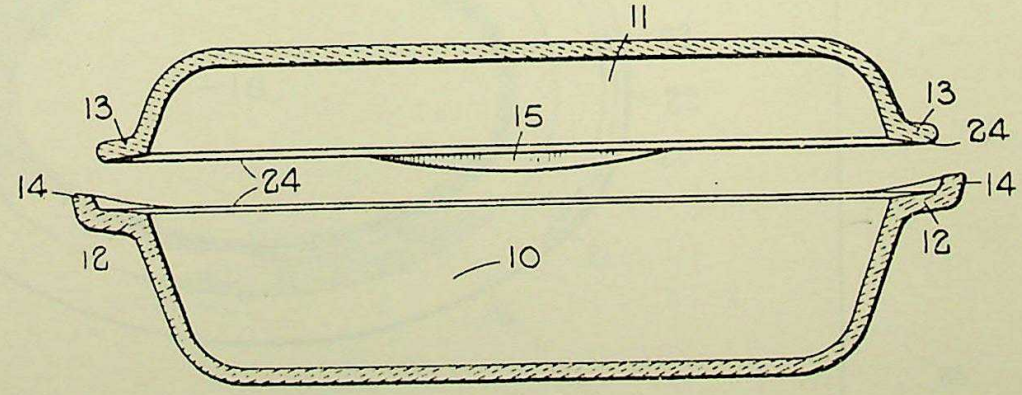


FIG. 3.



[This Drawing is a reproduction of the Original on a reduced scale.]

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B.H.R. Glass Co. Ltd
1 511 634

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FIG. 4.

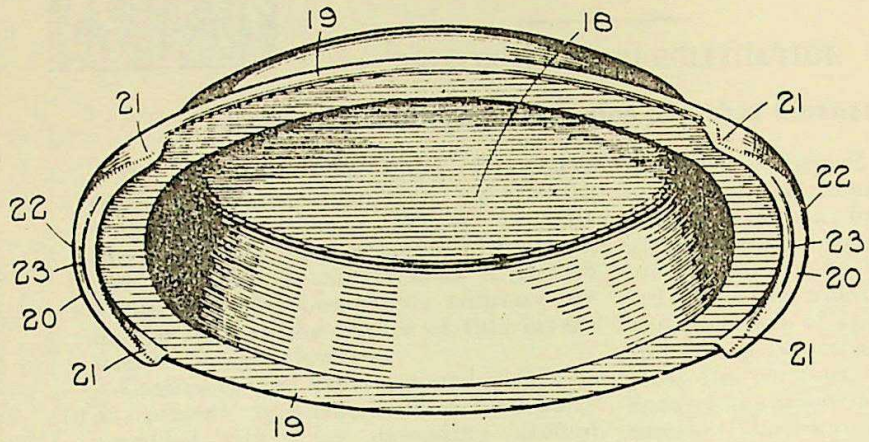


FIG. 5.

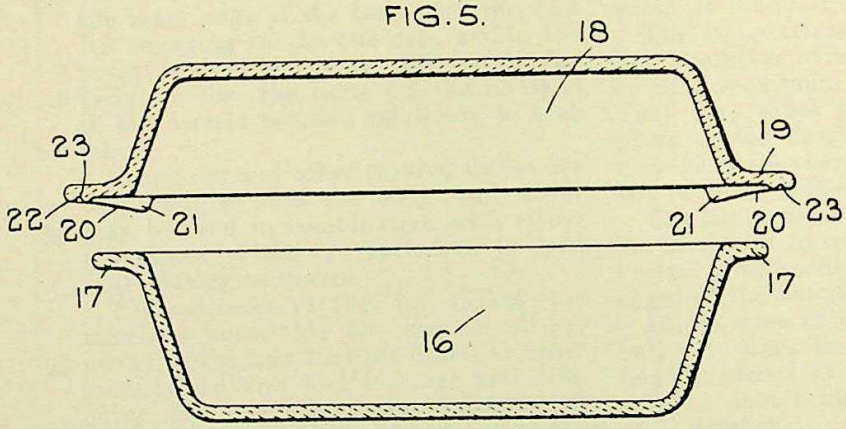
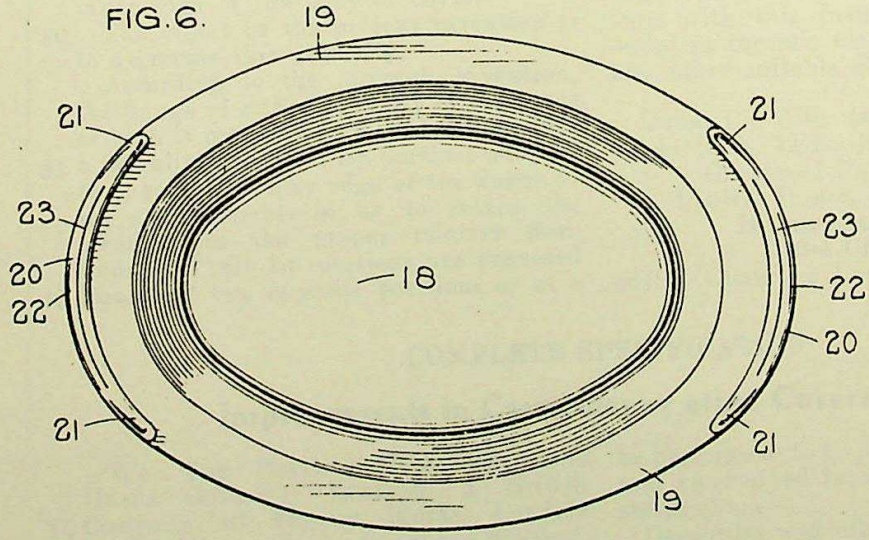


FIG. 6.



Malby & Sons, Photo-Lith

65 - 51

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DIV. 8

PATENT SPECIFICATION

Application Date: May 30, 1938. No. 16032/38.

Complete Specification Left: May 30, 1939.

Complete Specification Accepted: Aug. 22, 1939.

511,634

PROVISIONAL SPECIFICATION

Improvements in Casseroles or other Covered Dishes

We, THE BRITISH HEAT RESISTING GLASS COMPANY, LIMITED, a British Company, of Phœnix Works, Loxdale Street, Bilston, in the County of Stafford, and DOUGLAS GRAEME HANN, a British Subject, of the Company's address, do hereby declare the nature of this invention to be as follows:—

Casseroles and other covered dishes as at present manufactured are usually provided with a lip extending around the inner edge of the body or cover, this lip engaging in the one case within the cover, and in the other case within the body, so that the parts will be retained in the correct position relatively to each other.

Casseroles and other covered dishes are now made so that the body and cover may be used in combination with either uppermost, or the two parts may be used individually as dishes.

The existence of the lip makes the members unsuitable for use as dishes owing to the fact that pie crusts or other material adheres to the flange and difficulty is experienced in removing it owing to the presence of the lip at the inner edge of the body or cover.

The object of the present invention is to overcome this difficulty.

According to the present invention, the flange of either the body or the cover or both is provided at its outer edge with a plurality of spaced lip portions adapted to engage the outer edge of the flange of the other member so as to retain the members in the proper relative positions. These lip portions are provided locally at two opposite positions or at a plurality of spaced positions, and in addition to positioning the two members, they also serve as finger pieces for lifting off the upper member which of course may either be the body or the cover.

In one construction where the body and cover are of approximately elliptical form in plan, on the one member the local lip portions are provided at the ends of the major axis, and on the other member the local lip portions are provided at the ends of the minor axis.

The lip portions in the case of the lower member extend upwardly and may be of a maximum depth at the centre. They may taper or die away into the plane of the flange. Each lip portion may be quite short and extend for, say, two or three inches.

The lip portions on the upper member are similarly formed, and of course they extend downwardly and engage over the edges of the flange of the lower member.

In the case of dishes which are circular in plan, the lip portions are preferably placed at diametrically opposite points, there being two lip portions on each member.

The dishes and covers made in accordance with this invention may be produced in ceramic material or in glass or any other suitable material.

Dated the 25th day of May, 1938.
FORRESTER, KETLEY & Co.,
Chartered Patent Agents,
Central House, 75, New Street,
Birmingham, 2, and
Jessel Chambers,
88/90, Chancery Lane, London, W.C.2.

COMPLETE SPECIFICATION

Improvements in Casseroles or other Covered Dishes

We, THE BRITISH HEAT RESISTING GLASS COMPANY, LIMITED, a British Company, of Phœnix Works, Loxdale Street, Bilston, in the County of Stafford, and DOUGLAS GRAEME HANN, a British Subject, of the Company's address, do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement:—

Casseroles and other covered dishes as at present manufactured are usually provided with a lip extending around the inner edge of the body or cover, this lip engaging in the one case within the

[Price 1/-]

cover, and in the other case within the body, so that the parts will be retained in the correct position relatively to each other.

Casseroles and other covered dishes are now made so that the body and cover may be used in combination with either uppermost, or the two parts may be used individually as pie dishes.

The existence of the lip makes the members unsuitable for use as dishes owing to the fact that pie crust or other material adheres to the flange and difficulty is experienced in removing it owing to the presence of the lip at the inner edge of the body or cover.

The present invention relates only to that kind of casserole or other covered dish of the kind in which both the body and the cover are provided at their edges with a flange of substantial width and are made of heat-resisting material so that one or other part is capable of use as a dish in which a pie having a pastry crust can be cooked, the flange forming a support for the edge of the crust.

According to the present invention, in a casserole or other covered dish of the kind described, the usual lip at the inner edge of the body or cover is omitted and the flange of either the body or the cover or both is provided at its outer edge with a plurality of spaced lip portions adapted to engage the outer edge of the flange of the other member so as to retain the members in the proper relative positions. These lip portions are provided locally at two opposite positions or at a plurality of other spaced positions, and in addition to positioning the two members, they also serve as finger pieces for lifting off the upper member which of course may either be the body or the cover.

In order that our invention may be clearly understood and more readily carried into practice, we have appended hereunto drawings illustrating the same, wherein:—

Figure 1 is a perspective view showing one construction.

Figure 2 is a sectional view taken on the minor axis.

Figure 3 is a sectional view taken on the major axis.

Figure 4 is a perspective view of the cover used in another arrangement.

Figure 5 is a sectional view of the cover and body taken on the major axis and showing the cover illustrated by Figure 4.

Figure 6 is a plan view of the cover shown in Figure 4.

In the construction shown in Figures 1, 2 and 3, both the body 10 and the cover 11 are substantially elliptical in the plan view. As illustrated, the body 10 is provided with a flange 12, and the cover 11 is provided with a flange 13. The adjacent surfaces of the flanges 12 and 13 are not parallel but converge towards each other towards their outer edge. This arrangement ensures a line contact between the part indicated at 24 on the body 10 and the underside of the flange 13.

At each end of its major axis the flange 12 of the body 10 is provided with an integral upward lip portion 14. Each of these lip portions is of a maximum depth at and near the centre and dies away towards each end.

At each end of its minor axis, the flange 13 of the cover member is provided with a downwardly extending lip portion 15 the depth of which is at a maximum at and near the centre. The lip portions 15 die away towards each end.

In use the lip portions 14 and 15 serve to position the cover on the body by reason of the fact that the lip portions 14 and 15 each engage the edges of the flange on the other member, and they are so shaped that pie crust and similar material show no special tendency to adhere to them.

The appliance consisting of the cover and the body can be used either way up, the lip portions of the upper member serving as finger pieces to enable it to be lifted off.

In the modified construction shown in Figures 4, 5 and 6, the body member 16 is provided with a flange 17 which has no lip portion, and the cover member 18 has a flange 19 which is provided with lip portions 20 at the ends of its major axis.

Each lip portion 20 is at a maximum depth at its ends 21, while the centre part 22 is provided with an elongated indentation or groove 23.

In this arrangement there are four of the maximum depth portions 21, and these serve to position the members 16 and 18 against displacement by reason of one member sliding in respect to the other. The portions 21 engage the edge of the flange 17. Further, the indenting or grooving of the part 22 enables it to be gripped by the fingers without danger of slipping.

Thus, in this construction the two parts of the dish are adequately retained in position in relation to each other, can readily be lifted apart, and are constructed without surfaces to which material such as pie crust will adhere tenaciously.

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The dishes and covers made in accordance with this invention may be produced in ceramic material or in glass or any other suitable material.

Having now particularly described and ascertained the nature of our said invention and in what manner the same is to be performed, we declare that what we claim is:—

1. A casserole or other covered dish of the kind described, in which the usual lip at the inner edge of the body or cover is omitted and the flange of either the body or the cover or both is provided at its outer edge with a plurality of spaced lip portions adapted to engage the outer edge of the flange of the other member so as to retain the members in the proper relative positions.

2. A casserole or other covered dish according to Claim 1, wherein the spaced lip portions are of maximum depth at a position intermediate their ends.

3. A casserole or other covered dish according to Claim 1, wherein one member, i.e. the body or the cover, is provided with two spaced lip portions, one at each end, each of these spaced lip portions having a part of substantial depth near its ends.

4. A casserole or other covered dish according to Claim 3, wherein the centre parts of the spaced lip portions are of less depth than the end parts and are indented or grooved.

5. A casserole or other covered dish substantially as described and shown in Figures 1, 2 and 3 or in Figures 4, 5 and 6 of the accompanying drawings.

Dated the 23rd day of May, 1939.

FORRESTER, KETLEY & Co.,
Chartered Patent Agents,
Central House, 75, New Street,
Birmingham, 2, and
Jessel Chambers,
88/90, Chancery Lane, London, W.C.2.

Leamington Spa: Printed for His Majesty's Stationery Office, by the Courier Press.—1939.

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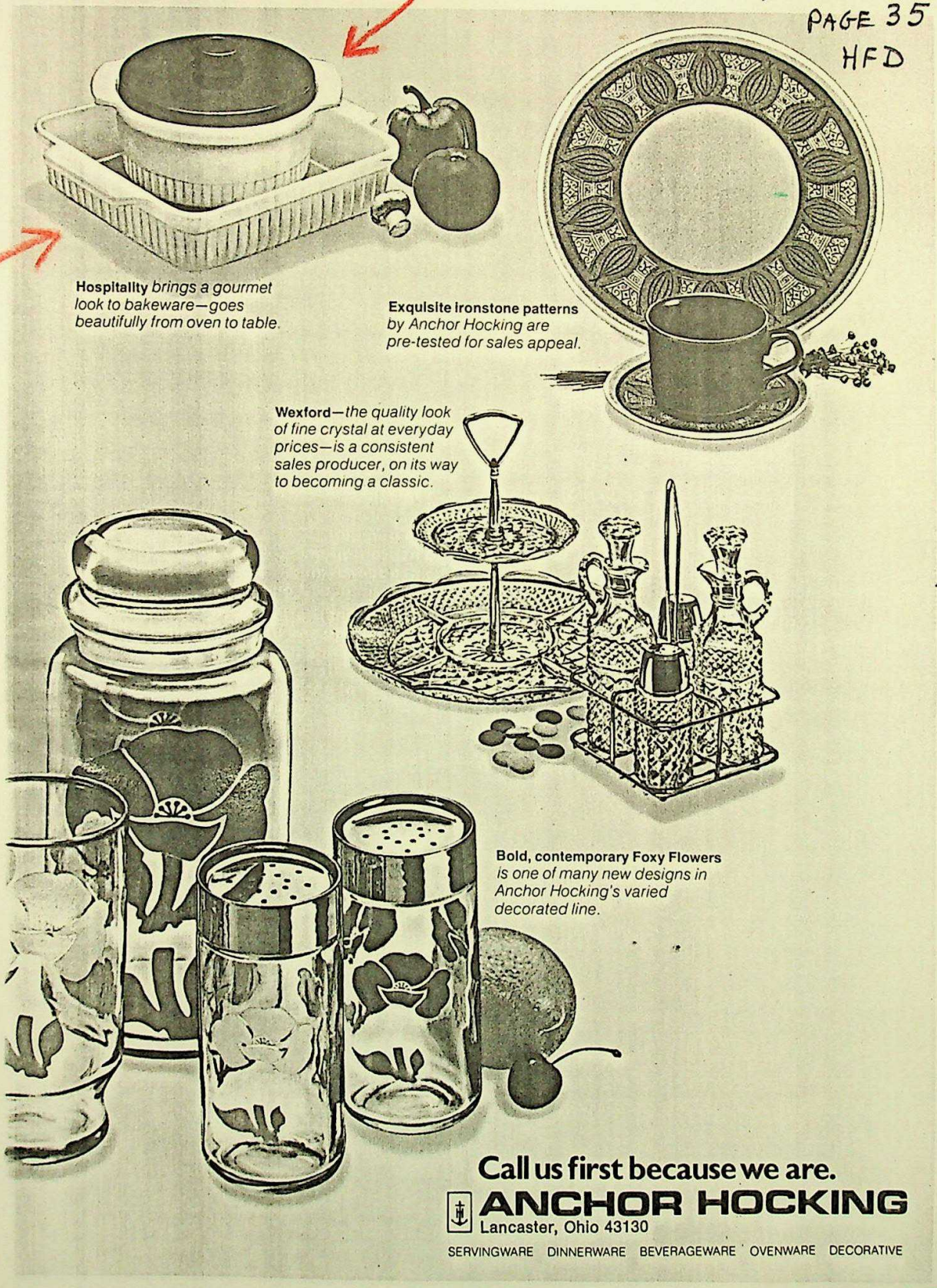
JAN. 17, 1977

PAGE 35

HFD



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JAN. 17, 1977
SECTION TWO
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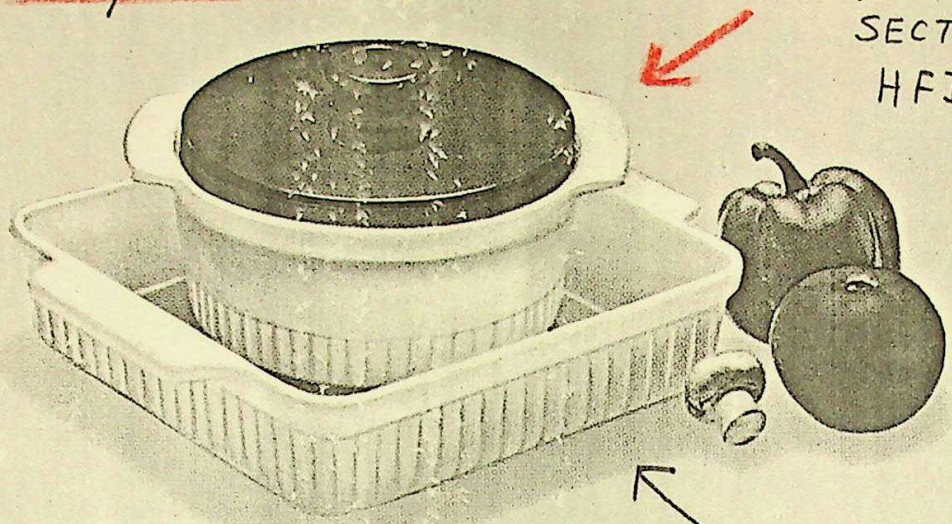
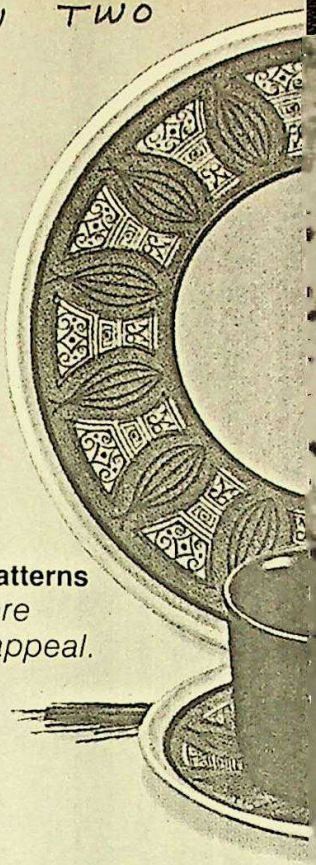


Hospitality *brings a gourmet look to bakeware—goes beautifully from oven to table.*

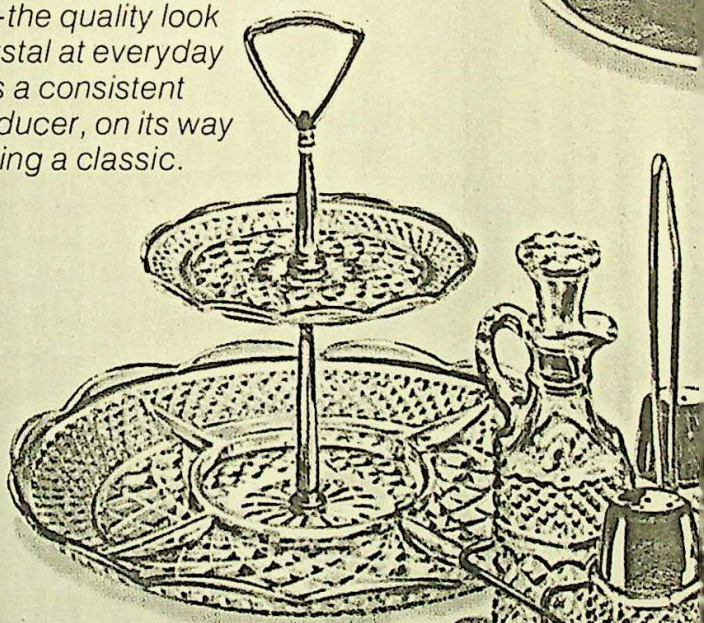
TOP LEFT



Exquisite ironstone patterns *by Anchor Hocking are pre-tested for sales appeal.*

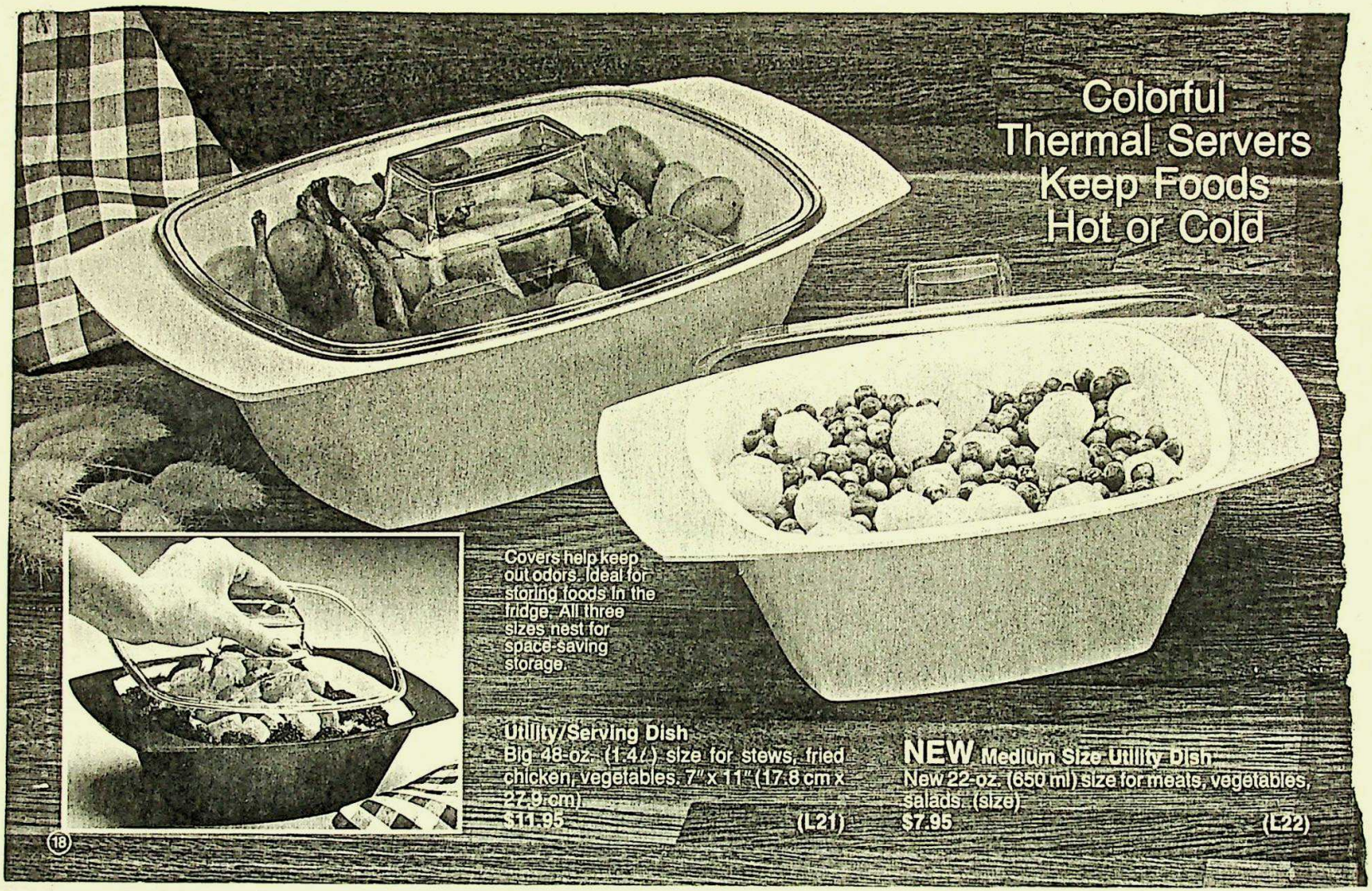
HFD
RETAILING HOME FURNISHINGS
PAGE 35

Wexford—*the quality look of fine crystal at everyday prices—is a consistent sales producer, on its way to becoming a classic.*



*SEE BACK FOR FULL PAGE 35 REDUCED.

Bold, contemporary Foxy Flo *is one of many new designs Anchor Hocking's varied decorated line.*



D7 25/542

FEB. 1979

- Advertisement of Geni, Inc., Cerritos, California, published in February of 1979.

COTTURE IN TRASPARENZA

Una nuova serie di contenitori da cucina in Pyrex disegnata da Sergio Asti con la collaborazione di Inao Miura per la Corning France.

TRANSPARENT COOKING

■ A new range of kitchen containers in Pyrex designed by Sergio Asti with assistance from Inao Miura for Corning France.

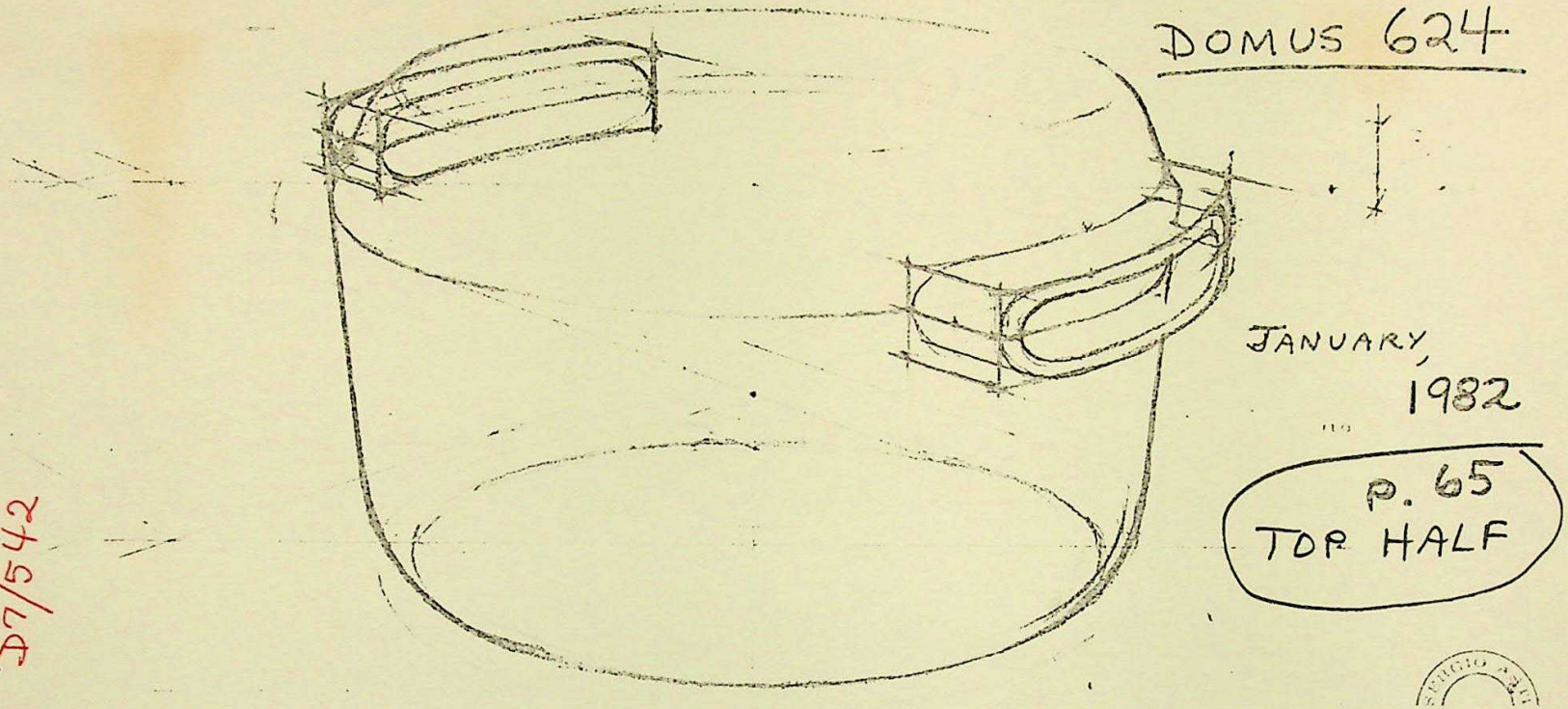
DOMUS 624

JAN., 1982

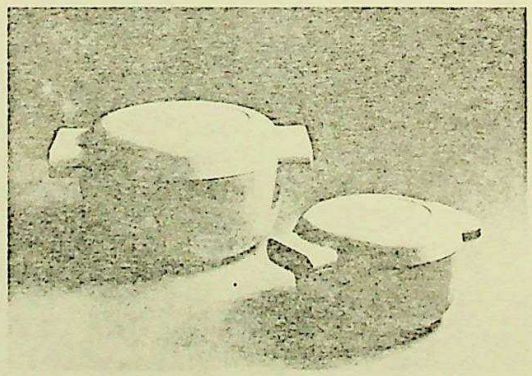
JANUARY, 1982

P. 65 TOP HALF

D 7/~~17~~ D7/542



La forma di questi recipienti in Pyrex, primi di una serie estesa di pezzi di varia capienza, è stata determinata sia da considerazioni di ordine funzionale che tecnico produttive, chiaramente espresse nelle indicazioni fornite dal committente, che hanno portato alla massima semplificazione degli elementi.
Il corpo principale è stato ridotto ad un puro volume; il coperchio può essere usato esso stesso come contenitore per cottura. Particolare cura è stata dedicata agli elementi di presa.
La accurata ricerca formale ha consentito la soluzione sia dei problemi connessi alla funzionalità che alle possibilità tecniche di realizzazione e produzione.



■ These Pyrex containers are the first in a wide range of recepticles of various capacities. The form embodies both functional and production considerations, as clearly outlined in the client's brief.
The result is a complete simplification of the various elements.
The main body of the container has been reduced to a pure volume and the cover can itself be used as a container for cooking.
Special care and attention has been devoted to the handles, one of the collection's most distinctive features.
This new range of kitchen containers is designed by Sergio Asti with Inao Miura.

La forma di questi recipienti in Pyrex, primi di una serie estesa di pezzi di varia capienza, è stata determinata sia da considerazioni di ordine funzionale che tecnico produttive, chiaramente espresse nelle indicazioni fornite dal committente, che hanno portato alla massima semplificazione degli elementi.
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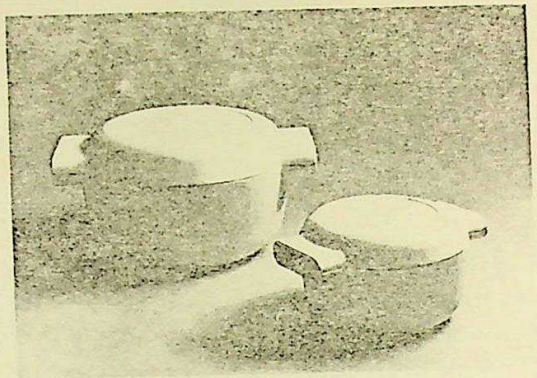

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JAN., 1982

BOTTOM HALF p.65

DOMUS 624

foto Attilio del Comune

JAN. 1982
D7/47
D7/542

MARCH 25, 1988

PAGE 302

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RESTAURANTS & INSTITUTIONS — BUYERS GUIDE 1988

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For Service with Style

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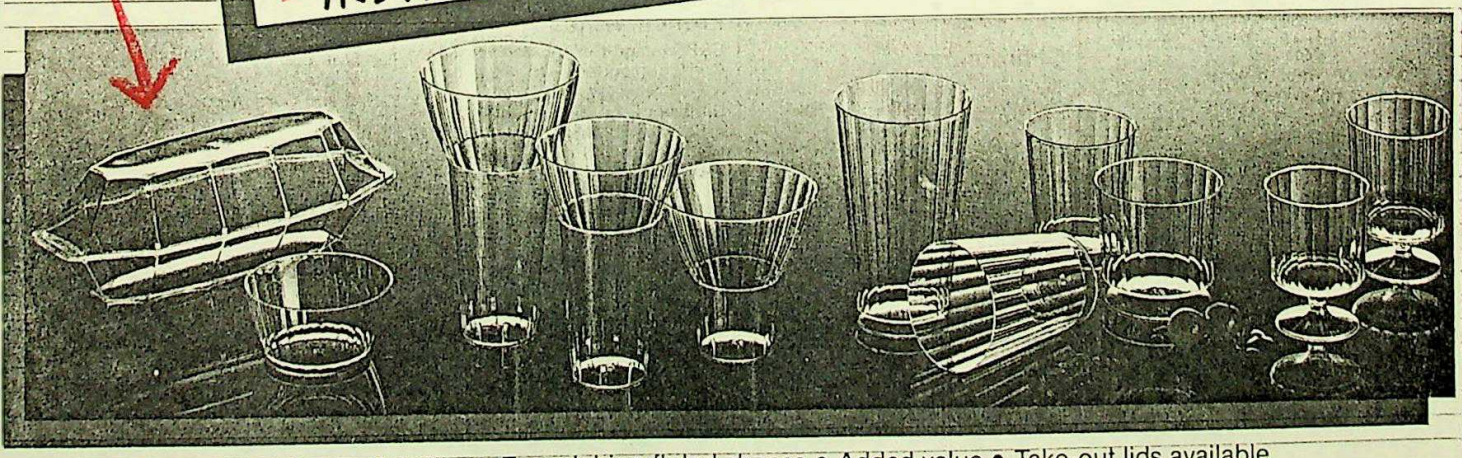

• A complete line • Eyecatching fluted shapes • Added value • Take-out lids available

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